

TABLE 8

Composition	Recipe	Protein (%)	Serum viscosity (mPa * s)
BD	E	3.4	2.19
BDE	E	3.4	2.15
TA40	E	3.4	1.90
YO-MIX™ 883	E	3.4	2.12
BD	F	3.8	2.37
BDE	F	3.8	2.38
TA40	F	3.8	2.11
YO-MIX™ 883	F	3.8	2.35
BD	G	4.2	2.50
BDE	G	4.2	2.44
TA40	G	4.2	2.21
YO-MIX™ 883	G	4.2	2.43

[0110] As can be seen in Table 8, the serum viscosity of BD and BDE is improved if compared with the serum viscosity of TA40 and YO-MIX™ 883 for recipe E, F and G having 3.4, 3.8 and 4.2% protein. In comparison with TA40, BD is nearly able to provide the TA40 serum viscosity of 2.21 in yogurt with 4.2% protein, however in a yogurt having only 3.4% protein. Thus BD is able to improve serum viscosity and reduce the protein content of yogurt.

Example 6

Effect of Lactic Acid Bacterial Strains in a Sensory Panel Test of a Yogurt with Different Protein Contents, in Comparison with Commercially Available Strains

[0111] Similar to example 4, yogurt was prepared with recipes E, F and G with lactic acid bacteria BD, BDE, TA40 and YO-MIX™ 883. To study the perceived gel strength and serum viscosity by a sensory panel, a panel test is carried out as described in the materials and methods. The attribute ropiness is linked with serum viscosity, and the attribute thickness of mouth feel is linked with gel strength.

TABLE 9

Composition	Recipe	Protein (%)	Sum of ranks 'ropiness'	Sum of ranks 'Thickness of mouth feel'
BD	E	3.4	59	65
BDE	E	3.4	63	62
TA40	E	3.4	59	36
YO-MIX™ 883	E	3.4	40	57
BD	F	3.8	68	64
BDE	F	3.8	57	54
TA40	F	3.8	55	57
YO-MIX™ 883	F	3.8	41	45
BD	G	4.2	58	63
BDE	G	4.2	72	48
TA40	G	4.2	57	54
YO-MIX™ 883	G	4.2	34	55

[0112] In Table 9 the highest sum of ranks per yogurt recipe are written in bold. Table 9 clearly shows that BD and BDE have the highest sum of ranks and are thus perceived as providing the most ropiness or providing the most thickness in the mouth.

1. A process for production of a fermented milk product, optionally yogurt, comprising fermenting milk using a composition comprising one or more bacterial strains selected from the group consisting of *Streptococcus thermophilus* DS71579 (Strain A), *Streptococcus thermophilus* DS71586

(Strain B), *Streptococcus thermophilus* DS71584 (Strain C), *Streptococcus thermophilus* DS71585 (Strain D) and wherein the gel strength and/or the serum viscosity of the fermented milk product obtained, optionally yogurt, has been improved compared to the gel strength of a fermented milk product that has not been produced using the composition comprising one or more bacterial strains selected from the group consisting of *Streptococcus thermophilus* DS71579 (Strain A), *Streptococcus thermophilus* DS71586 (Strain B), *Streptococcus thermophilus* DS71584 (Strain C), *Streptococcus thermophilus* DS71585 (Strain D).

2. A process according to claim 1 wherein the composition is comprising *Streptococcus thermophilus* DS71586 (strain A).

3. A process according to claim 1 wherein the composition is comprising *Streptococcus thermophilus* DS71585 (strain B).

4. A process according to claim 1, wherein the composition is comprising *Streptococcus thermophilus* DS71586 (strain C).

5. A process according to claim 1, wherein the composition is comprising *Streptococcus thermophilus* DS71585 (strain D).

6. A process according to claim 1, wherein the composition further comprises one or more lactic acid bacteria selected from the group consisting of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* ssp. *Bulgaricus*.

7. A process according to claim 1, wherein the composition further comprises a *Lactobacillus delbrueckii* ssp. *bulgaricus* strain.

8. A process according to claim 7, wherein the *Lactobacillus delbrueckii* ssp. *Bulgaricus* strain is *Lactobacillus delbrueckii* ssp. *bulgaricus* DS71836 (strain E).

9. A process claim 7, wherein the composition comprises *Streptococcus thermophilus* DS71579 (strain A) and *Streptococcus thermophilus* DS71586 (strain B) and *Streptococcus thermophilus* DS71584 (strain C) and *Streptococcus thermophilus* DS71585 (strain D) and *Lactobacillus delbrueckii* ssp. *bulgaricus* DS71836 (strain E).

10. A process according to claim 1, wherein the composition comprises *Streptococcus thermophilus* DS71586 (strain B) and *Streptococcus thermophilus* DS71585 (strain D) and preferably optionally *Lactobacillus delbrueckii* ssp. *bulgaricus* DS71836 (strain E).

11. A process according to claim 7 wherein the gel strength is improved.

12. A process according to claim 7 wherein the serum viscosity is improved.

13. A process according to claim 7 wherein the gel strength and the serum viscosity is improved.

14. A fermented milk product, optionally yogurt, obtainable by the process of claim 1, wherein the fermented milk product, optionally yogurt, has an improved gel strength and/or an improved serum viscosity compared to a fermented milk product, optionally yogurt, that has not been produced by said process.

15. A composition comprising one or more bacterial strains selected from the group consisting of *Streptococcus thermophilus* DS71579 (Strain A), *Streptococcus thermophilus* DS71586 (Strain B), *Streptococcus thermophilus* DS71584 (Strain C), *Streptococcus thermophilus* DS71585 (Strain D) for the production of the fermented milk product, optionally yogurt as defined in claim 14, having an improved gel strength and/or an improved serum viscosity compared